

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME IHOP		-DATE 12-3-07	
ADDRESS 2040 Business Ln., Chico		RECHECK DATE 7+ days	
OWNER/OPERATOR		SITE # 2574	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food			
Food Safety Certificate Exp Date			Oct. 2010				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		X	X		X		17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures	X	X			X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	8. Time as a public health control: Proper procedures & records					X		19. Consumer advisory provided for raw or undercooked foods			
	X		9. Proper cooling methods					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		10. Proper cooking time & temperatures				X			WATER & WASTE WATER			
	X		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							X			22. Sewage and wastewater properly disposed			
VERMIN													
							X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT	OUT						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			X
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			X
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			X				42. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: See page 2

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 6) Food employee observed cleaning and then returning to cookline to prepare a meal without washing his hands. Kitchen hand sink was full of utensils and was not readily available. Food employees shall wash their hand when changing tasks. Kitchen hand sinks shall only be used for handwashing. Repair loose hand sink in utensil washing room.
- 7) Sausage was 107-117°F in pan on grill. Sausages were voluntarily discarded during inspection.
- 9) Note: soups and gravy are cooled in 1 gallon containers that are about ¾ full. Foods were all below 41°F during inspection. Verify that this cooling method can cool hot foods from 135°F in 2 hours and then to 41°F in 4 hours. Do not fully cover foods while cooling.
- 14, 40) Soiled wiping rags were observed on counters, equipment, and one directly on top of in-use knife. Sanitizing solution container was available but there was not detected sanitizer in the container. Keep all wiping rags in adequate sanitizing solution between uses. Change solution when turbid or when sanitizer levels get low.
- 29) Spray bottles not labeled as to contents.
- 34) Remove dinner plate from under leg of dishwasher scrapper box and provide properly repair leg as needed.
- 39) No accurate probe thermometer was available for checking cooking temperatures. Obtain digital probe thermometer for checking cooking temperatures.
- 45) Coved tile in back corner under the dishwasher is pushed back into wall allowing water to enter lower wall. Some grout missing between tiles in mop sink wall and on floors in dishwashing areas. Repair and regrout where needed.